
SALTED CARAMEL

INGREDIENTS

- 140 ml of whipping cream (double cream)
- 45 g of butter
- 1 tablespoon of honey
- Vanilla
- 200 g of sugar
- ½ tablespoon of salt

METHOD

1. In a non-stick saucepan, put honey and sugar. Medium heat.
2. Do not stir it while cooking! Be patient, let it dissolve slowly without mixing.
3. It will get an “amber colour” while cooking....
4. Only at the end when the sugar is all dissolved, with the help of a spatula, start stirring.
5. Turn off the heat, now add the butter and mix until it melts.
6. Add the cream and turn the heat on again.
7. Mix well and add salt and vanilla extract.
8. Let it cool.

It can be stored at room temperature for a whole day. Otherwise in the fridge if not used.